



DOMAINE
DE
CASTELNAU



VIEILLES VIGNES

DESIGNATION OF ORIGIN

Appellation d'Origine Protégée – LANGUEDOC

VINEYARD

5000 plants per hectare
High trellising with Royat pruning.
Deep stony terraces

WINEMAKING

70% Grenache
20% Carignan
10% Mourvèdre

Mechanical Harvest, organic protection of the grapes
3 to 4 weeks maceration on skins
Ageing in tank with oak staves
Limited sulfite addition

TASTING

The colour is limpid with a deep cherry red .
The nose develops aromas of violets, red berries, and undergrowth.
The attack is frank with a mid-palate well-constituted and soft tannins.
The finale is persistent with vanilla notes.

CELLARING POTENTIAL

3 to 5 years in good storage conditions

PACKAGING

6 Bottle cases
Natural cork



HIGH ENVIRONMENTAL VALUE CERTIFIED

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